

Christmas gingerbread cookies with icing

Cuisine: **Czech**
Food category: **Desserts**




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Program steps


Preheating: 175 °C


1


 Combination


 50 %

 Termination by time

 00:08
hh:mm

 165 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
rye flour	140	g
plain flour 00	140	g
powdered sugar	210	g
honey	70	g
baking powder	5	g
chicken eggs	2	pcs
gingerbread spices	2	g
powdered sugar	170	g
white	1	pcs
vinegar	2	ml

Nutrition and allergens	
Allergens: 1, 3 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	268.4 kJ
Carbohydrate	62.6 g
Fat	0.3 g
Protein	2.6 g
Water	0 g

Directions

Gingerbread dough:
We make a dough from flour, sugar, eggs, spices and soda, to which we add honey and work it again properly. Let it rest in the cold.

Then we roll the dough into a pancake about 4 mm thick and cut out or carve various shapes and bake them on a GN Vision Bake coated with egg white according to the recipe.

Basic egg white frosting:
Rub the sugar with the egg white and a few drops of vinegar (lemon juice) until the glaze is shiny and smooth. If we want to apply the drawing on large gingerbreads with a brush, we separate it from the prepared icing for decoration and dilute it with vinegar (lemon juice).

Recommended accessories



Perforated aluminium
sheet, teflon coated